COMPETENCE 99080 B

The multi-function build-in double oven

Instruction Book

AEG

AUS ERFAHRUNG GUT

Congratulations!

You are now the owner of a high quality, efficient and exciting cooking appliance.

From now on cooking should not only be made easier, but we believe you will find the new cooker a joy to use. The cooker will provide you with very good cooking results, is easy to use and maintain, if you take a little time to study the information contained in the instruction booklet, as well as in the lead-in pages of the accompanying recipe book. With just a little care the appliance will retain its superb appearance for many years to come.

You must read these instructions prior to using the appliance and retain them for future reference.

Printed on recycled paper.
AEG – putting words into action.

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Safety instructions

For the installer

The safety requirements state that the following information be given:
When installing cooking appliances into kitchen furniture the enclosed installation instructions must be strictly adhered to.

For the user

Introduction to microwaves
Microwaves – what are they?
Microwaves are a kind of electromagnetic energy. Ordinary daylight and radio waves are two other examples. The wavelength is the only difference between these three types of energy. Radiowaves are transmitted into the atmosphere and can travel long distances. As soon as they are received by a radio receiver the energy is converted into sounds. Microwaves are only transmitted inside the microwave oven.
When microwaves reach food the energy is converted into heat. Microwaves are both positive and negative and have a magnet type affect on the water molecules in the food. This causes the water molecules to vibrate at a fantastically fast rate creating heat which in turn heats and cooks the food.

Golden rules for safe use of your microwave oven

1. Always place the food in the oven before switching on.
2. Always keep your oven clean, especially around the door seals. Use a solution of washing up liquid and hot water to clean the door seals and their surfaces (including door frame).
3. Do not damage:
   - **the door**
   - **the door hinges**
   - **the door seals and their surfaces**
   - **the door frame** (e. g. never jam anything between door and frame)

   If the door seals and/or the door sealing surfaces become damaged, the oven must not be used until it has been repaired by an AEG engineer or an AEG appointed service agent.
4. **Use only suitable ovenware.**
   See recommendations on page 22.
5. When heating liquids, leave a metal or heat resistant plastic spoon in the liquid to prevent rapid boiling over or splashing of the contents when the container is moved. If this instruction is not complied with, serious scalding can occur.
6. Food with skin or peel, such as potatoes, tomatoes and sausages should be pierced with a fork so that the steam can escape and the skin or peel does not burst.
7. Make sure that when cooking or reheating food or when reheating cook-chilled food that a temperature of 70 °C is reached within the food. This will be achieved when you follow all the AEG cookery advice in conjunction with the food manufacturer's instructions.

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8. When heating baby food in jars or bottles remove lids or tops before heating. Always stir and shake the bottle or jar to make sure that the heat is evenly distributed. Before feeding the food to the baby try it yourself for temperature.
9. Please note when using long cooking times or high cooking settings the container will be heated by the food. Take care and use oven gloves.
10. **DO NOT** use the microwave oven:
    - for boiling eggs in their shells (they will "explode")
    - for heating large amounts of cooking oil (fondue, deep frying) or any beverages with a high alcoholic content (risk of spontaneous combustion)
    - for reheating sealed bottles, jars, etc.
    - for drying pets, textiles or paper
    - when the oven compartment is empty
11. Use your microwave oven only in accordance with these instructions and the recommendations given in the tables. Do not overcook the food by leaving it for too long in the oven or by cooking it at too high a power setting (particularly those foods with a high sugar content). Certain areas of the food will dry out, become burnt or can ignite.

Warning:
When using microwaves always use a wire shelf as supplied with the oven to place microwave suitable and heat resistant containers such as oven glassware on it.

AEG electrical appliances are manufactured in compliance with all relevant safety regulations. Do not use the microwave oven if it develops a fault and is no longer in good working order. In order to ensure the safety of your appliance at all times, always have any necessary repairs, especially to live parts, carried out only by electricians who have been given special training by the manufacturer. In the event of an electrical fault therefore, always call your local AEG stockist or our AEG Service Department direct. Repairs which have not been carried out properly can be extremely hazardous. For the exception to this rule see page 22.

- When you use the oven divider to work with a smaller oven, the complete divider (base with heating element and top cover) has to be plugged into the back panel of the oven.

For the user

- **When you use the appliance to prepare your food, the oven doors and cooking plates become hot. Therefore keep small children well away from the appliance. This especially applies when you are grilling or pyrolytically cleaning the oven (where applicable).**
- Overheated fat and cooking oil may ignite. Prepare foods requiring fat or oil (chips) only under constant supervision.
- Do not use the appliance to heat your room.
- Take care when using small electrical appliances near the cooker. Connection leads should not come in contact with hot hobs/cooking zones or get trapped in the hot oven door.
- Do not line the oven base with aluminium foil or place any other cooking utensil on the base, as this will trap heat resulting in damage to the enamel interior. This invalidates the warranty.
- The vitreous enamel in your oven is very durable. However vitreous enamel is adversely affected by fruit acids (rhubarb, lemon, etc.) and tea which will discolour and dull the enamel. The performance of the oven is not affected. To prevent spillage of the above coming in contact with the enamel, place the cooking container on a baking sheet.
- **Do not place the grill/meat pan on the cooking plate to make gravy.** The direct heat will weaken the pan base resulting in warping and twisting of the pan when next used as a meat or grill pan.
- The appliance complies with radio interference suppression specifications EN 55014 (previously EEC Directive 87/308) and as appropriate with EN 60555 relating to the Retroactive Effect of the Mains Supply.

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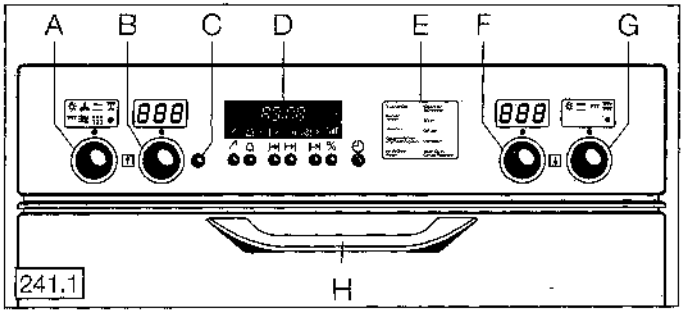
Appliance description



Features

A Push-in cooking method selector with electronic display for main oven:

Hot air cooking

Conventional electric cooking

Rotitherm roasting/grilling

Grilling

Microwave working

Pyrolytic self-cleaning

B Push-in temperature selector with electronic display for main oven

C Combination button to switch on microwave for combination cooking

D Electronic clock with minute minder, auto-timer, temperature indicator for meat thermometer, indicator for pyrolytic self-cleaning system and indicator for microwave operation (time and power in %) for main oven

E Cookmatic (electronic cooking guide) for main oven

F Push-in temperature selector for secondary oven, with electronic display for secondary oven

G Push-in cooking method selector, with electronic display for secondary oven:

Conventional electric cooking

Grilling

Dual-circuit grill

H Handles to open the oven doors

Operating the control knobs

To operate the control knob press to release.
The control knob (A) can be turned clockwise up to the microwave symbol ≋.
To select the **pyrolytic self-cleaning cycle** ⁞⁞⁞, turn the control knob (A) **anti-clockwise** to the cleaning symbol ⁞⁞⁞.
Further information to this can be found in the "Oven" sections.
However, the oven temperature control knobs (B) and (F) must be turned clockwise to set and anti-clockwise to turn off. The temperature control knobs (B) and (F) can be set to maximum **280 °C** or **500 °C** for pyrolytic cleaning.
The control knob (G) is turned clockwise to the grill symbol ⁞⁞⁞ and anti-clockwise to turn it back.
You can reduce soiling of the control knobs whilst the oven is in operation by pushing them in (child safety feature).
The combination button (C) can be pressed to introduce microwaves to any other of the four cooking options.
When the combination button (C) is pressed the microwave symbol ≋ is illuminated.
At the end of the cooking process press the combination button (C) to switch off the microwaves. The control lamp with the microwave symbol ≋ goes out.

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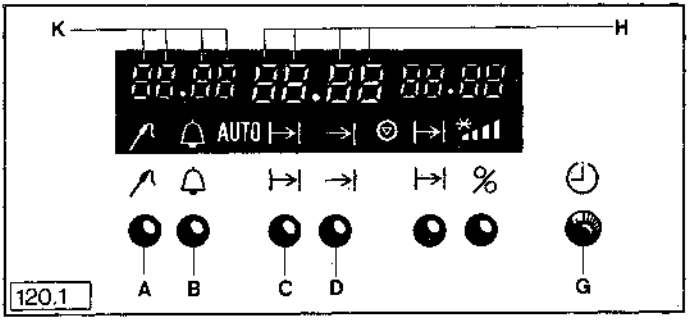
Switching on the electronic timer

As soon as the appliance is connected to the mains supply (and also after a power cut), 0:00, duration ⊢| and end →| are flashing in the display.

Setting the time of day

When you have set the correct time of day the appliance is ready to operate



- Press knob G ⏲ to release.
- When finished with knob G ⏲ press to retract.
- Press buttons C ⊢| and D →| at the same time, hold them in position, and set the actual time of day by turning knob G ⏲.

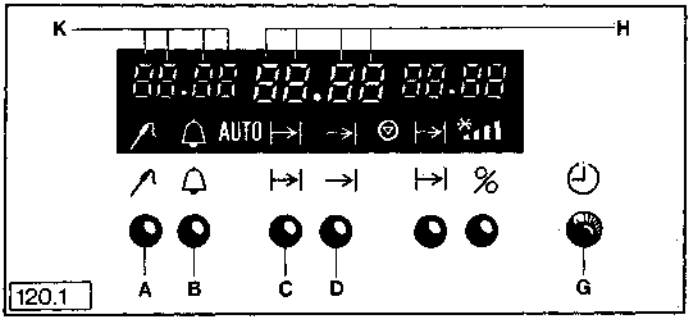
Note

The time of day appears for you in display H.

Now the oven is ready to operate.

Pre-cleaning the ovens

Before using the ovens for the first time, clean all accessories (shelf supports, wire shelves and pans) with warm water and washing-up liquid. Then switch both the ovens either to the conventional or the hot air cooking method (as appropriate) and select the highest temperature and leave both ovens on for at least one hour with both oven doors closed.
During this period there is an unavoidable odour which is not harmful to your health. **We recommend that the room is well ventilated for your convenience.**
When the ovens have cooled down, clean any parts not lined with catalytic self-cleaning panels with water and washing-up liquid.



Setting the minute minder

– Press button B [⏰], hold it in position and set the required time with knob G [⏲]. The duration appears in display K. Symbol [⏰] is illuminated for the entire duration.

Note:

The cooking time counts down in display K. When the selected time has elapsed, you will hear an audible signal which will switch off automatically after approximately 2 minutes. To switch this off manually press button B [⏰].

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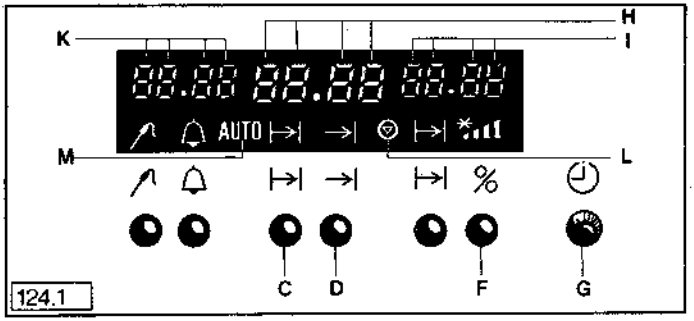
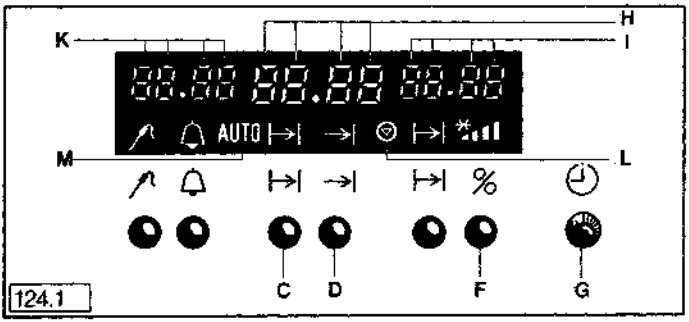
The electronic timer is designed to switch the main oven on and off automatically.



The symbols have the following meanings

- Setting the **internal meat temperature in °C**
- Setting the **minute minder** (up to 99 minutes)
- **"AUTO"** is illuminated for as long as time is counting down
- Setting the **cooking duration** of the oven (up to 23 hours 59 minutes)
- Setting the **end** of the cooking duration (up to 23 hours 59 minutes in advance)
- **Rotary control for time selections**
- Indicator symbol, illuminated during microwave cooking
- Setting the cooking time for **microwave operation** (from 1 to 99 minutes)
- Microwave indicators for **power settings** 15 %, 30 %, 60 % and 100 %

How to programme the oven to switch off automatically (not using microwave)



- Select the cooking method and temperature as required
- Press button C, hold it depressed, and enter the required **duration** with knob G. When button C is released, the time of day reappears in display H.
- **The word "AUTO" is illuminated indicating time controlled cooking is in progress.**

Note:

The oven immediately switches on and automatically off after the elapsed duration.
At the end, an audible signal sounds for about 2 minutes. The symbols "AUTO" and End are flashing. You can prematurely cancel it by pressing button D.

- Should you wish to add microwave power in addition to the cooking function chosen, press combination button, the symbol will be illuminated.
- The microwave symbol is flashing in the clock and 15 % power is illuminated.
- If you want to use higher microwave power, press button F within 10 seconds, hold it depressed and enter the required power setting by turning knob G.

By turning the knob clockwise the power can be increased up to 100 %. By turning the knob anti-clockwise the power is reduced from 100 % down to 15 %.

- 10 seconds after releasing button F the microwave symbol is illuminated and microwave power is in operation.

Combined microwave operation

After time controlled cooking, set the cooking method selector and temperature control to the off position. Press the combination button, the control lamp goes out.
The oven is only ready for manual operation after the "AUTO" has been cancelled.

You can check on the remaining **cooking duration** and the **cooking end** at any time during time controlled cooking by pressing either my button C or D.

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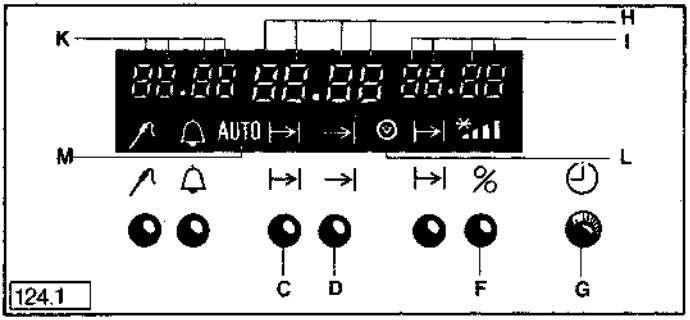
If you want to cancel automatic operation, set the cooking method selector and oven temperature control to the 0 and off position respectively.



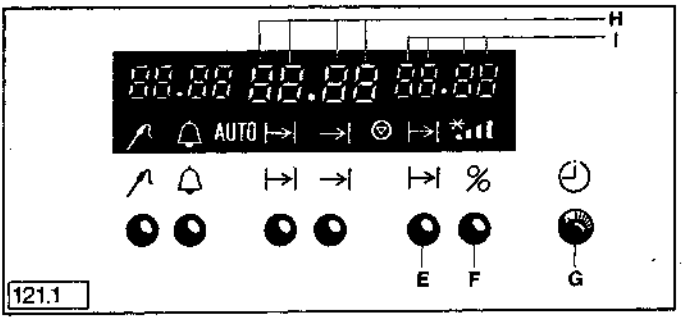
Automatic switch-on and -off

- Set the cooking method selector and temperature control as required.
- Press button C ⊢|, hold it depressed and enter the required **duration** with knob G ⏲, and then, by pressing button D →|, set the cooking end time.
- When buttons C ⊢| or D →| are released, the time of day reappears in display H. The symbols Duration ⊢| and End →| are illuminated.
- **While you are setting the clock, the display in the clock is quite bright, thereafter the display dims somewhat.**

Note:

The oven switches on automatically at the correct time, having deducted the cooking duration from the cooking end. It then switches off automatically at the cooking end.
At the end, an audible signal sounds for about 2 minutes. The symbols "AUTO" and End →| are flashing. You can prematurely cancel it by pressing button C ⊢|.
The oven is ready to operate manually again when the word "AUTO" is cancelled in the display. To do this press button D →|.
You can check the remaining **cooking duration** and the **cooking end** at any time during time controlled cooking by pressing either button C ⊢| or D →|.
If you want to cancel automatic operation, set the cooking method selector and oven temperature control to the 0 and off position respectively.

Microwave operation



How to programme automatic switch off

- Set the cooking method selector to Microwave operation ≋.
- Display I of the electronic clock shows 0:00, full microwave power (100 %) ▮, and the symbol Duration for microwave ⊢| is flashing.
- Press my button E ⊢| and hold it depressed. The time of day disappears and the figure 1 appears in display H. Set the required **Duration** with knob G ⏲. When button E ⊢| is released, the time of day reappears.
- Press button F ▮ and select the required microwave power in % by turning knob G ⏲.
- The microwave power settings are as follows:

▮ = 15 %

▮▮ = 30 %

▮▮▮ = 60 %

▮▮▮ = 100 %

- The time counts down in display I.

Opening and closing the oven door

- When you open the oven door during microwave operation, symbol ⊛ goes out, the symbols Duration and Power remain illuminated.
- Microwave power is automatically switched on again 10 seconds after the oven door is closed. Symbol ⊢| is illuminated and the selected Duration counts down in display I.
- At the end, an audible signal sounds for about 2 minutes, the display 0.00 and Duration ⊢| are flashing.

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Switching off

- To cancel the signal press button E ⊢|.
- Set the cooking method selector to the 0 position. **The time of day reappears in display H.**

Setting different times and power settings for microwave operation

The oven can be programmed to cook with 3 different times and microwave power settings.

- Set the cooking method selector to microwave operation ≋.
- When you press button E ⊢|, time indicators 1, 2 or 3 appear in display H. You can select different cooking times for different cooking stages by turning knob G ◴.
- Press button F ▮ and turn knob G ◴ to select microwave power of 15 %, 30 %, 60 % or 100 %.

10 seconds after the last selection is made microwave operation begins.

- The total cooking time appears in display I which is counting down.
- Symbol ▮ indicates when microwave operation switches from one power setting to another. The power setting used disappears.

At the end, an audible signal sounds for about 2 minutes, display 0.00 and Duration ⊢| are flashing.

- To cancel the signal press button E ⊢|. Set the cooking method selector to the 0 position.

The time of day reappears in display H.

Time delayed microwave operation

- Set the cooking method selector to Microwave operation ≋.
- Press button E ⊢| for microwave **Duration** and button D →| for the cooking **End** and by turning knob G ◴ select the times required.
- Press button F ▮ and select the required microwave power in % by turning knob G ◴.

The **Duration** appears in display **I** of the clock and the time of day in display **H.**
The microwave symbol ⊛ and microwave power ▮ are illuminated.

The oven starts and stops the microwave operation at the time selected by you.

- At the end, set the cooking method selector to the 0 position.

Oven

General

Before using for the first time, refer to the section describing pre-cleaning of the ovens **and the safety instructions for the user.**

The secondary oven is a conventional one with top and bottom heat and grill

The **main oven** is a multi-function oven which features conventional cooking with top and bottom heat, hot air cooking, microwave application and two grilling options. For further details consult the relevant sections in this booklet.

Cooking methods for secondary oven

The different cooking options

- Conventional electric cooking
  This method of cooking uniformly radiates heat from above and below. You should however make sure that you only cook on one level to ensure a uniform distribution of heat.
- Dual-circuit grill
  To grill large quantities of food use the large grill area . For smaller quantities, e. g., 4 slices of toast, use the smaller grill area .

The different cooking options

Cooking methods

- **Conventional electric cooking**
  This method of cooking uniformly radiates heat from above and below. You should however make sure that you only cook on one level to ensure a uniform distribution of heat.
- **Hot air cooking**
  A fan ensures that hot air is continuously circulated around the oven allowing you to cook, bake and roast at several levels simultaneously. This cooking method also uses lower temperatures. This system saves you time and is highly energy efficient.
- **Rotitherm roasting/grilling**
  This cooking method combines the fan with the grill element. It replaces the rotisserie in your oven and is an excellent method of roasting/grilling meat and poultry on one level. It is also perfect for "au gratin" dishes.

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■ **Grilling**
The grill element is used to grill foods such as steaks, chops, sausages, fish, etc.

■ **Pyrolytic self-cleaning**
During pyrolytic self-cleaning, the soilage from roasting, grilling or baking is reduced to loose dust which you can easily wipe out of the oven.
For safety reasons, the door is locked during the cleaning cycle.

Microwave combination cooking

■ **Microwave with hot air**
This combination will save time when baking on one level.

■ **Microwave with top and bottom heat**
This combination is ideal for baking pies, cooked cheese cake, casseroles and stews, etc.

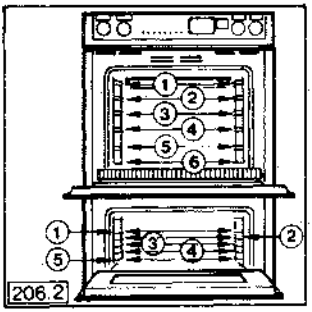
■ **Microwave with Rotitherm**
An excellent combination for roasting and grilling.

■ **Microwave with traditional grilling**
A combination suitable for grilling thicker chops, chicken portions or au gratin dishes.

■ **Microwave only**
You can choose from 4 different power levels. Vegetables and fish are well suited to microwave cooking. Microwaves are also ideal for defrosting frozen foods.

Shelf levels – main and secondary ovens

The ovens feature shelf supports which are removable for cleaning.
The cooking tables supplied recommend the shelf positions on which the **main** oven will produce best results.
The secondary oven operates on top and bottom heat and you would use the bottom shelf position or the next one up for most of your cooking.

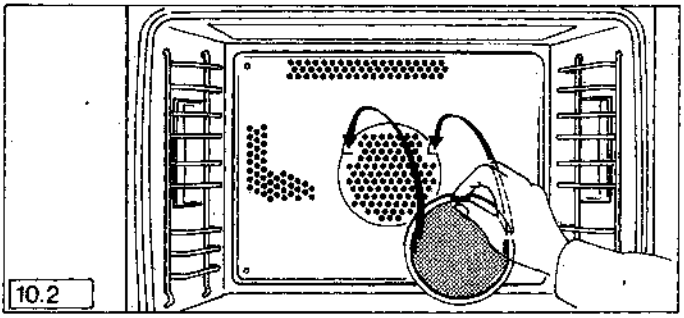


Fat filter

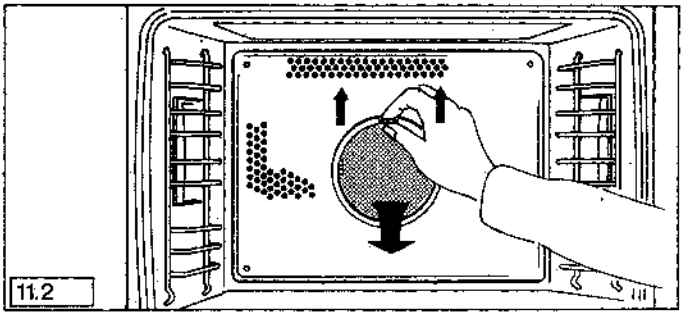
The fat filter supplied protects the fan against soiling. **It must always be in place when:**

- **Meat is cooked in uncovered containers using the hot air mode (do not insert when baking!);**
- **During Rotitherm roasting/grilling (on multi-function ovens only) or traditional grilling.**

How to insert the fat filter:
Hold the fat filter by the handle and insert the two tabs (see illustrations) into the slots in the back panel of the oven thereby covering the fan opening.



The fat filter must cover the opening completely.
Cleaning the fat filter:
To clean the oven all oven controls must be set to the off position. The fat filter should be cleaned after every use. To remove the fat filter hold it by the handle and pull upwards.



How to clean the filter, see "Cleaning the fat filter" in this booklet.
The fat filter must only be clipped into the oven when it is **totally dry**.

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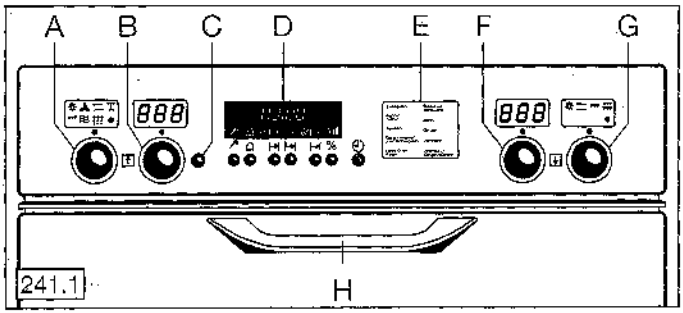
Oven Interior Light
The lamp symbol ☼ on any control indicates that the oven can be illuminated.



Secondary oven ⇩
Decide whether you want to use the conventional oven or the grill.
Select the relevant symbol on the cooking method selector and the temperature required.

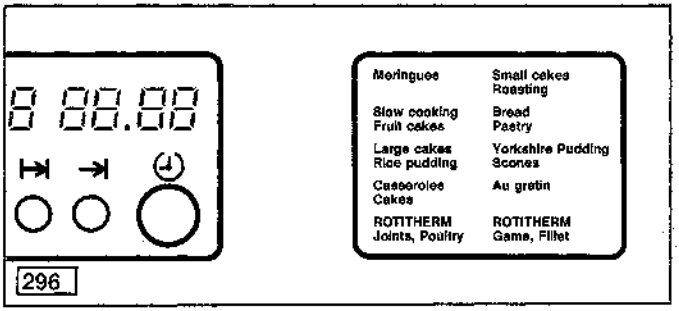
Main oven ⇧
Decide which cooking method you want to use and select the appropriate symbol on the cooking method selector, e. g., ⁂ for Hot Air. Then select the required temperature with the temperature control. The red thermostat light is on for as long as the oven is pre-heating. The thermostat light cycles on and off during operation, indicating heating periods.
When pre-heating the oven (see information in the relevant cooking charts) position food in the oven after the red thermostat light has gone out for the first time. To utilise the residual heat in the oven switch the oven off 5–10 minutes before the end of the cooking time by returning both the cooking method selector and the temperature control to the off positions.

Cookmatic – Electronic Cooking Guide

The electronic cooking guide recommends the use of temperatures for the major food categories and for the different cooking methods available on the oven.

Cookmatic provides helpful instructions on the appliance which cannot get lost.

After selecting a cooking method, e. g., hot air and a temperature, e. g., 180 °C, the electronic cooking guide gives a visual indication as to what can be cooked on this setting. To accommodate personal preferences it may be necessary to increase or decrease the recommended temperature.



Practical tips for using the microwave

Cooking time

The cooking time and power setting depend on the quantity and density of the food to be cooked. If you follow the basic rule of double the quantity – not quite double the time you cannot go far wrong.
Food taken from the refrigerator or freezer have a lower starting temperature and will require a longer cooking time.
The charts supplied with your oven will give you details as to power settings and times to be used.

Standing Time

Standing time referred to in the charts means that you need to leave the food to stand inside or outside the appliance for the heat to equalise. Make sure you always allow food to stand as instructed.

Shelf position

When you use the microwave without any other combination, the food must be placed on the third shelf position from the top.

Covering food

Food which is roasted or coated in breadcrumbs or batter is best cooked uncovered. Cover all other foods with a microwave suitable lid, plate or cling film to trap the moisture which will speed up

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cooking and avoid unnecessary splattering from food over the oven surfaces. Roasting bags are also very suitable but remember to replace the metal tie with an elastic band or string. Small pieces of aluminium foil may be used to cover thin areas on poultry or large pieces of meat to prevent overcooking. Remove all covering carefully to avoid steam burns.

Stirring and turning food

As in conventional cooking stirring of food or turning food over are also techniques used in microwave cooking. Stirring helps to distribute the heat more quickly and evenly through to the centre of the dish and prevents food from overcooking the outer edges.
Turning food over is essential for even heating and cooking of large and dense foods such as meat joints and poultry.
When cooking vegetables add a little water to those which do not have a high moisture content of their own, such as cauliflower, peas etc. Vegetables with a high moisture content, such as mushrooms, tomatoes, peppers, etc. do not need any additional moisture. Always cover vegetables to retain moisture.
Frozen vegetables are cooked from frozen and do not need a lot of any additional water to cook them.

Defrosting

Meat
Remove the wrapper and place meat on a microwave rack or an upturned saucer in a microwave-proof dish to allow the juices to drain.
Turn meat over during defrosting. Cover warm areas with small pieces of foil. Make sure that any foil is at least 2 cm away from any oven interior surfaces. After defrosting, meat requires different standing times depending on the density of the meat.

Butter, Cakes, Cheese
Remove wrapper. Do not defrost completely in the appliance. Allow sufficient standing time outside the appliance to complete defrosting.

Fruit
Turn or carefully stir during defrosting.

Heating of chilled-cooked foods and plated meals

Never place aluminium containers on the wire shelf. Heat foods in microwave suitable dishes. Make sure that food is heated to 70 °C. Turn or stir food during heating to distribute the heat evenly.

Follow the manufacturers instructions how to handle and cook bought cooked-chilled foods, following also the above advice.

Suitable utensils for microwave

- Do not use any utensils with gold, silver or any other metal trims or decorations.
- Use plastic containers for short defrosting purposes only – risk of fire during prolonged use.
- Use paper cups, plates, towels, etc., for short heating times only – risk of fire during prolonged use.
- Small pieces of aluminium foil can be used to cover small areas on meat and poultry which appear to be overcooking (e. g., legs and wings on chicken).

Warning:
Aluminium foil must be at least 2 cm away from the oven door or any other interior oven surfaces.

The correct cookware for use with microwave or for combination cooking

Cookware	Defrost	Combination Cooking	Microwave only cooking (where more than one power level is featured)
Heat resistant glass	×	×	×
Ceramic	×	×	×
Oven-to-tableware	×	×	×
Earthenware	×	×	×
Plastic	0	–	–
Microwave suitable plastic – heat resistant	×	0	×
Clingfilm	×	–	×
Paper utensils	0	–	–
AEG wire self	×	×	×
AEG meat pan	–	×	–
AEG baking sheets	–	×	–
Aluminium foil	0	0	0
Aluminium foil containers	0	0	0
Metal baking tins	–	–	–

× = suitable
– = unsuitable
0 = suitable given certain conditions, see relevant guidelines

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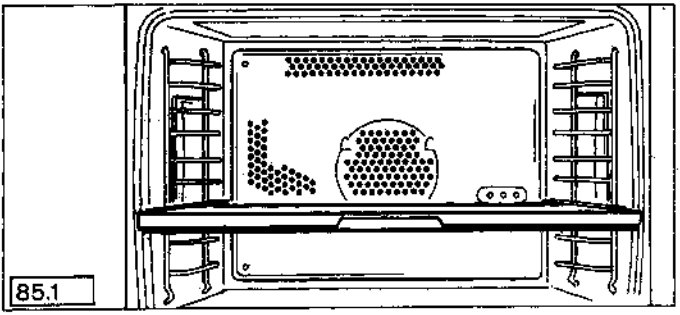
The oven size with oven divider is arranged for everyday use.

This means that you can roast joints or poultry up to a size of maximum 2 kg or bake a cake.

When you use the oven in this way, you make the following savings to using the full size oven:

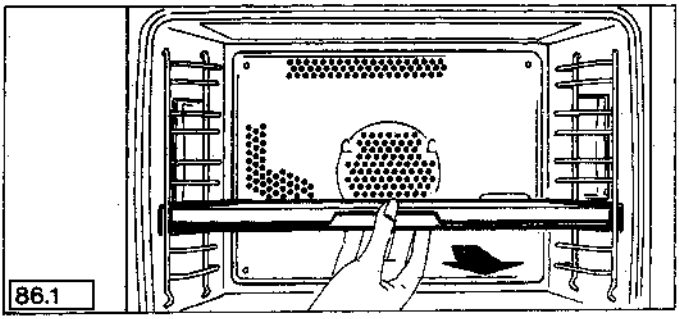
Energy, time, and cleaning is also easier for you, since you can remove the cover of the heated oven divider for cleaning. While you are cooking in the upper part, you can use the lower part for warming crockery or storing the unused accessories. The oven divider can be used **with all** cooking methods.



If you are roasting large joints or poultry – such as a goose or turkey – or baking more than one cake, remove the heated oven divider to give you the full oven size.

To remove the oven divider

If you remove the heated oven divider to enlarge the oven or for cleaning, **set the cooking method selector and the temperature selector to the off positions.** To remove the oven divider, gently lift the divider at the front and pull it towards you.



Important note

For your safety, the socket on the back of the oven is automatically closed when you take out the heated oven divider.

Never insert the heated oven divider without its cover.

When inserting the divider, make sure that it is pushed right in!

Moisture may form under the oven divider during baking, grilling or roasting. This is due to the difference in temperature between the two parts of the oven and due to the very good insulation of the oven. This moisture does not affect the function of the oven in any way. Please wipe the moisture off with a cloth after the oven has cooled down.

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■ Bakeware

- Cakes are baked either in cake tins or alternatively on baking sheets, full width baking sheets are available from AEG Spare Parts as an optional extra.

How bakeware affects browning:

1. Bakeware, which is dark in colour, has a non-stick coating or is made from aluminium is the best as heat is absorbed and then transferred to the cake resulting in shorter cooking times, lower energy and better browning.
2. Bakeware which is light in colour or is made of tin reflect the heat resulting in longer cooking times and poorer browning. It is advisable not to use such bakeware when using conventional top and bottom heat.

Baking – with conventional top/ bottom heat

One level only.
Most cakes do well in combination cooking particularly those with a high egg content like sponges.

Baking with top and bottom heat

Use only heat resistant glass, ceramic oven-to-table ware without metal decoration.

and microwave

Do not use metal containers of any kind except for the accessories supplied with my oven.

■ Recommendations

With hot air

The hot air mode is recommended for all types of baking. However, you may prefer cooked cheesecakes, sponges, bread and rich fruit cakes cooked by the conventional method.

When you use the hot air cooking system you can cook on several levels simultaneously. This saves time, is convenient and energy efficient. You can also cook different cakes at the same time for instance a Victoria Sandwich and a Bakewell Tart or a Madeira Cake with a Dundee Cake. Simply make sure that the cooking temperatures are roughly the same and that sufficient space is left between the shelves to allow the air to circulate freely.

If baking cakes with a high moisture content such as several apple pies, it may be advisable to use only 2 shelves at the same time to prevent too much steam forming in the oven.

■ Baking times and temperatures

When baking with hot air it is often unnecessary to pre-heat the oven. For exceptions see enclosed baking charts.

If you use the oven for batch baking, choose cakes which require similar temperatures. Different cooking times can be overcome by either placing cakes into the oven later or by removing them earlier.

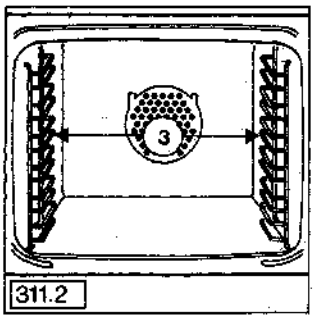
The baking chart is provided as a quick reference to keep near the oven.

When baking on more than one level the time given in the cooking charts has to be extended by 10–20 minutes.

■ Baking with hot air and microwave.

Most cakes do well in combination cooking particularly those with a high egg content like sponges.
Use only heat resistant glass, ceramic oven-to-table ware without metal decoration.
Do not use metal containers of any kind except for the accessories supplied with the oven.
Using combination cooking you can only cook on one level, one cake or dish at a time.
Cooking times are reduced by 30–50 %.

■ Baking on one or more levels



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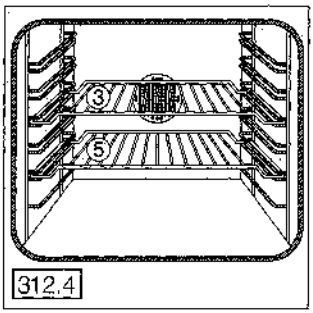

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You can bake on several levels simultaneously. Place cake tins centrally on the wire shelves to ensure even cooking results. Full width baking sheets and additional wire shelves are available as optional extras – see section "Optional Extras" in this booklet.

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Roasting and stewing in the main oven

■ **Cooking method**

Choose the most suitable cooking method from the various options:

Conventional top/botton heat

Hot air

Rotitherm roasting/grilling

Microwave

Where the attached cooking charts highlight shelf positions and temperatures in bold the oven may give you the better result when using this cooking method. However you may wish to experiment and decide for yourself which cooking method gives the best result.

A note to Rotitherm roasting/grilling as this is a relatively new method of cooking meat and poultry although spit roasting which Rotitherm is replacing is not so new. Rotitherm is very much more convenient to use than a spit and once you have tried it you will be delighted with the results.

■ **Recommendations**

Wipe and weigh the meat. If stuffing is used, weigh the stuffed joint to calculate the cooking time. Place the joint in a suitable roasting dish, season with salt and pepper and brush lean joints with melted fat.

When cooking pies, place dish on a baking sheet to avoid spillage on to the floor of the oven.

Cooking temperatures and times

- The times and temperatures given in the roasting chart provide a guide when cooking meat. Some adjustments may be necessary depending on the type of meat to be cooked. Cooking times have been given for meat which is at room temperature.
- Prime cuts can be cooked at higher temperatures than those which require a longer cooking time to tenderise the meat. A thick joint will require longer to cook through than a thinner one.
- A boned rolled joint will require a longer cooking time than one with the bone left in as bone is a conductor of heat.
- A small joint will require longer cooking time per 450 g (1 lb) than a large one. Allow an extra 30 minutes cooking time for joints up to and including 1.5 kg (3 lb).
- If the joint is cooked in foil the temperature has to be increased by 10 °C. To brown the joint, remove foil for the last 15 minutes or so of the cooking time.

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– If cooking from frozen, place joint in a covered container and extend the calculated cooking time by approximately one third. To brown and crisp meat remove cover for the last 30 minutes of the cooking period.

Combination cooking with microwave

■ When using microwave in addition to any of the cooking options, cooking times are reduced by 30–50 %. Further details can be found in the cooking charts supplied.
Important – read the section on Suitable Utensils when cooking with microwave.

Ovenware

Never use stainless steel ovenware in the oven, since it reflects the heat. Meat, poultry, and fish should be cooked in ovenproof dishes or in the meat pan for large quantities.

Choose a dish which is just a little larger than the joint itself. This will contain any fat in a smaller area and reduce splashing. If you wish to roast potatoes in the same dish around the joint rather than in a separate one you need to make allowances for this when selecting a suitable dish.

Never place cooking containers on the base of the oven, but on the wire shelf which you should insert on the 4th or 5th level from the top depending on the size of the food to be cooked.

When using the Rotitherm roasting/grilling method (where featured) place the joint on the wire shelf 3rd and 4th from the top (depending on size of roast) and slot the drip-pan into the 5th or 6th from the top to catch the juices. If you want to roast potatoes in the dripping, allow approximately 1–1¼ hours cooking time.

Turn the roast over halfway through cooking to ensure an all round crisp and brown joint.

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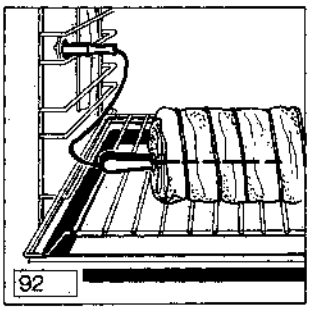
Roasting meat using the meat thermometer

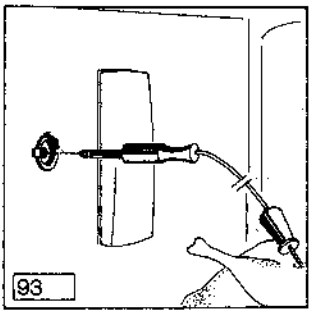
The meat thermometer takes the guesswork out of roasting meat regardless of whether you use the conventional, hot air or Rotitherm roasting/grilling method.
A thermo couple is located in the tip of the meat thermometer which "senses" the temperatures. When the meat thermometer is plugged into the side of the oven, the oven will work automatically until the temperature inside the meat is the same as the one you selected on the electronic timer.

To switch on

1. Insert the meat thermometer horizontally into the thickest part of the joint and push the probe into the joint until the tip is as near to the centre of the joint as possible making sure to avoid bones and fat. Position meat pan in the oven.

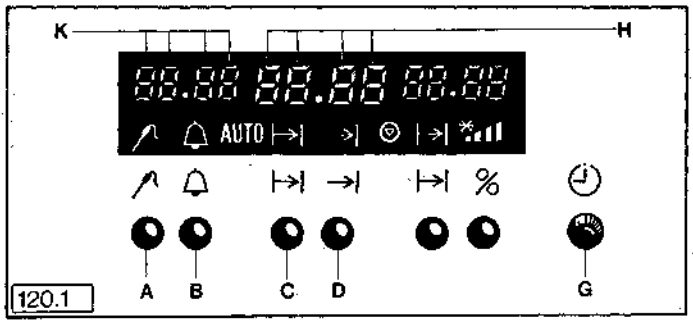


2. Insert the meat thermometer plug firmly into the socket on the inside of the oven pushing the socket cover to on side.



3. A temperature of 60 °C appears in display K of the electronic clock. This temperature can be increased or decreased as required. The symbol [↗] for meat thermometer is also flashing.

4. Press button A [⌐] on the electronic clock, hold it depressed and enter the required internal meat temperature with knob G [⏻], for example 85 °C. This temperature appears in the left display K of the electronic clock for as long as you keep button A [⌐] depressed. When you release button A, 30 °C appears in display K and symbol [⌐] is illuminated.



5. Set the cooking method selector and the temperature control to the settings required using the cooking charts supplied as a guide (cooking charts for Roasting, Rotitherm roasting/grilling; cooking times and shelf positions).

Note:

The display K on the electronic clock shows the internal temperature of the meat in °C as it continues to cook. To check what internal meat temperature you have selected press button A [⌐] on the electronic clock.

To switch off

When the internal temperature in the meat has been reached the oven switches off automatically. You will also hear an audible signal for around 2 minutes and the display K flashes. To switch off the signal prematurely, press button A [⌐]. When you unplug the meat thermometer from the oven, display K stops flashing.
Return the cooking method selector and the temperature control to the off positions.
The minute minder can be used during meat cooking with the meat thermometer by pressing button B [🔔].

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Roasting with the meat thermometer – temperature guide

Meat	Internal temperature selection
Beef	
rare	45–50 °C
medium	60–65 °C
well done	75–80 °C
meat loaf	75–80 °C
Pork	80–85 °C
Veal	80–85 °C
Lamb	
well cooked	80 °C
pink	70–75 °C
Game	75–80 °C
Poultry	80–85 °C
except goose	85–90 °C

General

Secondary oven

The secondary oven is useful for cooking **small** quantities of food, e. g., one small cake or a small roast (max. 2 kg). Do not overload the secondary oven as too much food may result in excessive amounts of steam developing.

When using the secondary oven place the cooking container on a wire shelf having removed all other oven equipment first.

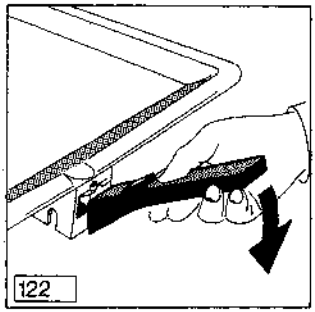
Inserting/ removing grill handle

Warning!

The handle must be removed whilst grilling. Failing to do so will result in overheating of the handle. This may cause damage leading to breakage of the handle.

Inserting the handle

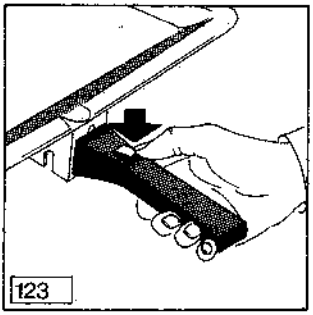
Lock it into the grip at the front of the pan. See illustration.



Make sure that the handle is firmly attached to the pan!

Removing the handle

Press the button on the handle. See illustration.



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How to use the grill

Prime cuts of meat such as steaks and chops or fish weighing less than 1 kg can either be fried or grilled. Salt large pieces shortly before grilling and small ones just after grilling.
Turn meat/fish after half the grilling time so that both sides are uniformly browned. Turn thin pieces once: thicker pieces need turning more often.
On appliances with a dual circuit grill, you should set the grill to grill symbol for small amounts and to symbol for larger amounts.
Select the highest setting on the variable temperature selector to seal the food and then turn down to a lower temperature. Position the wire shelf with the projection facing upwards or downwards in a shelf position of your choice depending on the thickness of the food you wish to grill.
Place the grill pan on the wire shelf and remove the grill pan handle.

Main oven: **the oven door is closed during grilling (if oven features a grill element)**

Secondary oven: **the oven door is left OPEN during grilling.**

There is no need to pre-heat the grill unless you prefer to do so.
Grill pan and wire shelf can be cleaned more easily if soaked in the sink with water and washing-up liquid after grilling.

Traditional grilling

and

Menu cooking in the main oven

- The hot air oven is extremely versatile since you can cook a complete meal in it. You can cook different foods at the same time, such as fish and cakes, without any transfer of smell or taste from one to the other.
- When menu cooking try to choose foods which require similar cooking temperatures.
- When cooking meat in uncovered containers the **fat filter** must be inserted.
  When cooking pies or cakes at the same time as a roast you can choose pies or cakes which normally cook at temperatures 20 °C lower than the roast. Temperature differences of 10 °C lower than the roast can be compensated by longer or shorter cooking times.
  Shelf positions are chosen according to the food being cooked and in connection with the cooking guidelines in the recipe book supplied.

Menu suggestion:	Meat Loaf Potato Bake Buttered Carrots Fruity Rice Pudding
Ovenware:	Oblong ovenproof dishes
Shelf positions:	Meat Loaf & Potato Bake Side by side 3rd from top Carrots and Fruity Rice Pudding Side by side 5th from top
Cooking method:	Hot Air
Temperature:	170–180 °C
Time:	Approx. 60–75 minutes

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Bottling in the main oven

- For bottling, use only jars with rubber seals and glass lids. Never use jars with screw fittings or bayonet catches or metal tins. And make sure you use fresh foodstuffs!
  The oven holds 6 bottling jars of 1–1.5 litres capacity.
  Place 1 cup of hot water in the drip-pan so that the necessary humidity is retained in the oven.
- Position the jars in the enamelled pan on the 4th level from the top. The jars should not touch, must wherever possible be filled to the same level with the same contents and must be securely clamped.
- To **switch on,** turn the cooking method selector to hot air and the oven temperature control to 160 °C.
- **Keep an eye** on the food being bottled.
  As soon as the liquid in the first jars (when bottling **fruit** or **gherkins) begins** to bubble (after around 45 minutes for 1 litre jars) switch off the oven, but allow the jars to stand a further 30 minutes or so – around 15 minutes for soft fruit, e. g. strawberries – in the closed oven.
  When bottling **vegetables** or **meat,** set back my oven temperature control to 100 °C as soon as the liquid in the first jars **begins** to bubble and allow the contents to **cook** for a further 60–90 minutes. Then switch off the oven and allow the jars to stand a further 30 minutes in the closed oven.

Defrosting using microwave

Use **3rd level** from the top.
Place containers on the wire shelf.

Defrosting:
Meat: Place frozen, unpacked meat on an inverted plate in a glass or microwave container so that the meat juice can drain. Turn during the defrosting period. **Cover already defrosted areas with small pieces of aluminium foil.** Keep pieces of foil 2 cm away from cavity walls and door. After defrosting meat will require standing time – how long will depend on the consistency of the meat.

Butter and cream: Remove any aluminium foil packaging. Do not fully defrost in the appliance but leave to stand for the heat to equalise.

Fruit: Carefully turn or stir during the defrosting period.

Convenience foods: Do not place aluminium foil containers on the wire shelf. Ready-made meals should be covered and placed in microwave suitable glassware, and then defrosted and heated.

Defrosting chart

Food	Quantity	Special instructions	Setting %	Time/ mins approx.	Standing time/ mins approx.
Meat (Joints)	500 g	Turn joint over twice. Cover fatty parts with foil.	30	10–12	20
Steak	200 g	Turn over once	30	4– 5	5–10
Minced meat	500 g	Separate with fork halfway through	30	8–10	10–12
Poultry	1 kg	Turn over every 10 mins. Remove giblets if any. Cover warm areas with foil	30	20–30	15–20
Fish	400 g	Cover with cling film or a plate	30	8– 9	10–12
Strawberries, plums, cherries, red/black currants, apricots	500 g	Cover. Stir carefully halfway through	30	10–12	10–15
Raspberries	250 g	Cover. Stir carefully halfway through	30	7– 8	5–10

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Food/ quantity	Cook. Meth.	Set-ting	Micro-wave %	Mins. Approx.	Special Instructions	Standing time/mins approx.
4 rolls		200	30	3– 4	Place on wire shelf, turn over halfway through	5 in appli-ance
8–10 rolls		200	30	5– 6	Place on wire shelf, turn over halfway through	5 in appli-ance
White bread (500 g)		200	30	8–10	Place on wire shelf, turn over halfway through	5 in appli-ance
Wholemeal bread (500 g)	–	–	30	6– 8	Place on wire shelf, turn over halfway through	15–20 in appliance
CAKE						
Unfilled cake sponges etc. (300 g)	–	–	30	4– 5	Place cake on a plate or paper napkin.	5–10 in appliance
Apple pies or other fruit pies (400–450 g)		200	30	7– 8	–	10 in ap-pliance
1 slice cheese cake or cup cakes	–	–	30	5– 6	Place cake on a plate or paper napkin	10 in ap-pliance
Gateau (300–400 g)	–	–	30	6– 8	Place cake on a plate or paper napkin	60–90 in appliance

Cooking chart

Food	Quantity	Special Instructions	Micro-wave %	Time/ mins approx.	Standing time/ mins approx.
Cauliflower	500 g	4 tbsp water. Top with butter. Cover.	100	8–12	5
Carrots	250 g	2 tbsp water. Cut into slices. Cover.	100	8–10	2
Potatoes, Boiled	250 g	Cover.	100	5– 6	5
Peas (Frozen)	300 g	Cover.	100	7– 9	2
Spinach (Frozen)	300 g	Cover.	100	5– 7	2
Spinach (Fresh)	500 g	Cover.	100	9–11	5

Reheating

Food	Quantity	Special Instructions	Micro-wave %	Time/ mins approx.	Standing time/ mins approx.
Milk	1 mug	Put tsp in mug.	100	1	1–2
Coffee	1 cup	Put tsp in cup.	100	1	1–2
Baby Food	1 jar	Without lid. Stir well after heating.	60	1–2	
Soup	200 ml (1 portion)	Cover.	100	1–1½	
Plated meal	300–400 g	Cover.	100	2–3	

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Cleaning and care

Although your main oven is a pyrolytic self-cleaning one and your second oven is equipped with catalytic liners we are giving you below some cleaning instructions so that you can care for your oven on a manual basis as well.

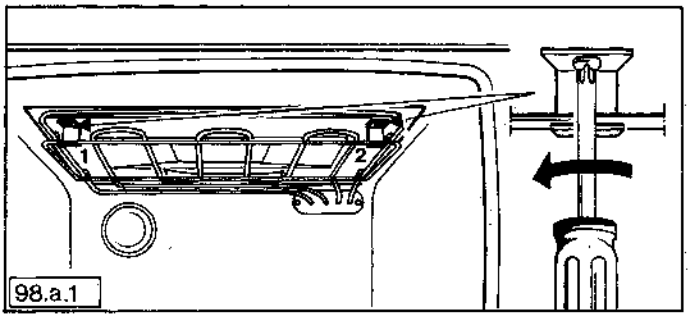
Before cleaning the oven
If the oven has been in use, switch it off and allow to cool down.

The following parts can be removed for cleaning to give you better access:

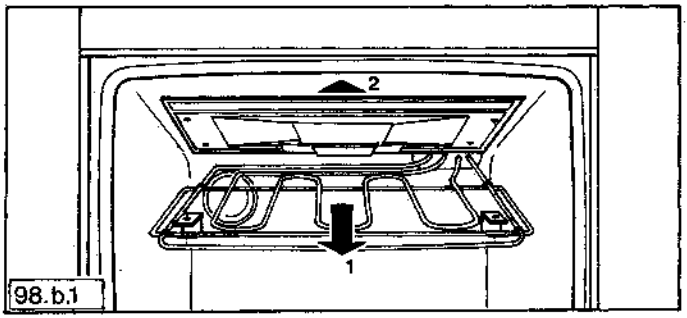
Cleaning the catalytic roof in the oven

The catalytic roof of your oven may require cleaning from time to time.
To remove the roof panel proceed as follows:

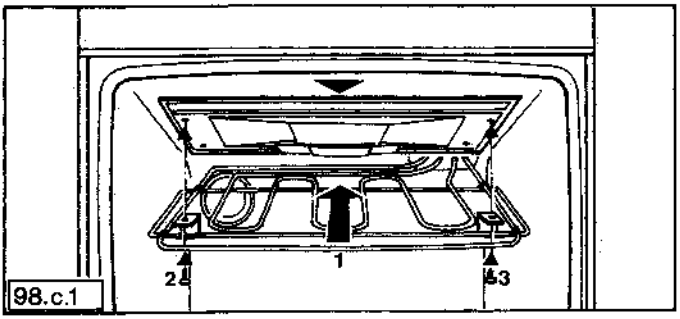
Loosen the **two holding screws**



Remove the catalytic roof for cleaning



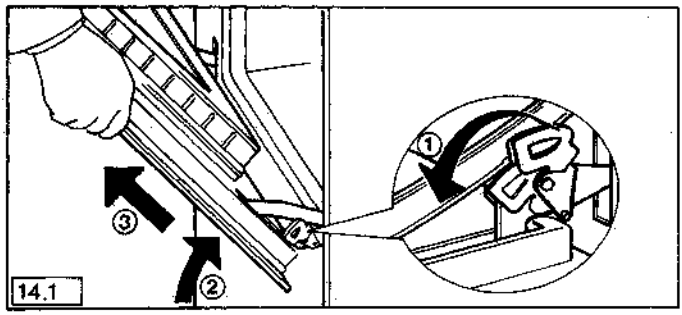
After cleaning re-insert roof panel and re-fasten screws



Removing the oven door (main and/or secondary ovens)

■ Removing the oven door
Fully open the oven door.

1. Pull the door catch on both door hinges towards you (see illustration).
2. Lift the door up and pull forward away from the oven **(grip the sides – do not pull on the door handle!)**.



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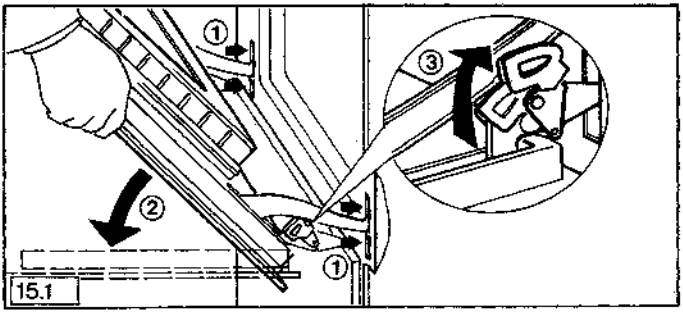
■ Replacing the oven door

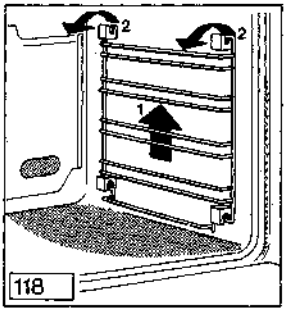
1. Insert both brackets into the oven frame.
2. Fully open the door and return door catches to their working positions (see illustration).



■ Shelf supports

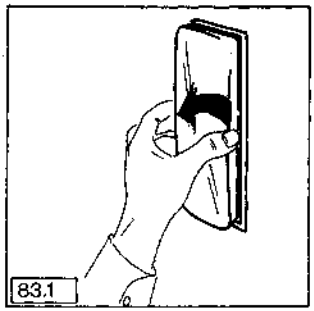
To clean the sides of the oven, the shelf supports (see illustration) can be removed.

Removing the shelf supports

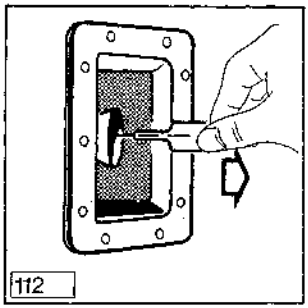


Pull the shelf supports upwards, and then downwards and sideways to remove. Reassemble in reverse order.

Cleaning or replacing the lamp cover
Warning! Isolate the oven from supply before replacing the oven lamp.
To clean or change the glass cover **the glass cover should only be unclipped by hand. Do not use tools of any kind.**



Only use Osram replacement lamps No 64428, available from AEG Spare Parts Department. Remove the faulty Halogen lamp carefully from its fitting.



To fit the new Halogen lamp please wear gloves to prolong the life of the lamp. Hold the Halogen lamp horizontally to the lamp fitting, then carefully slide into its fitting.

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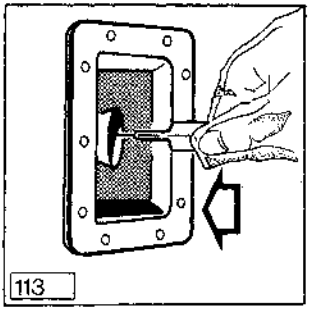
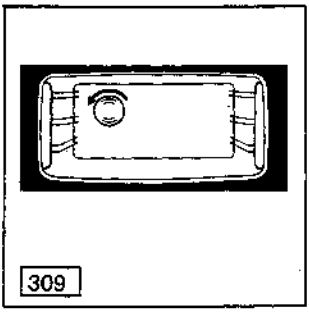


After cleaning or changing the light bulb or the lamp cover refit the lamp cover.

Cleaning the lamp cover or replacing the oven lamp
Warning! Isolate the oven from supply before replacing the oven lamp.
To clean the glass cover or change the oven lamp the glass cover can be taken off by turning it anti-clockwise.

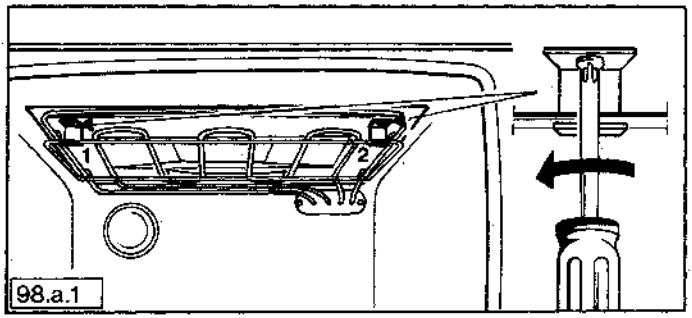


Cleaning the catalytic roof in the second oven

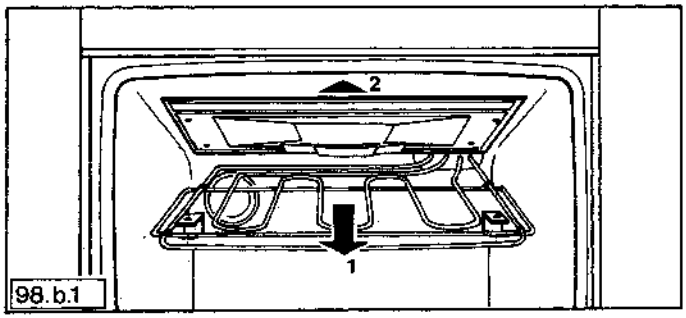
The catalytic roof of your oven may require cleaning from time to time.

To remove the roof panel proceed as follows:

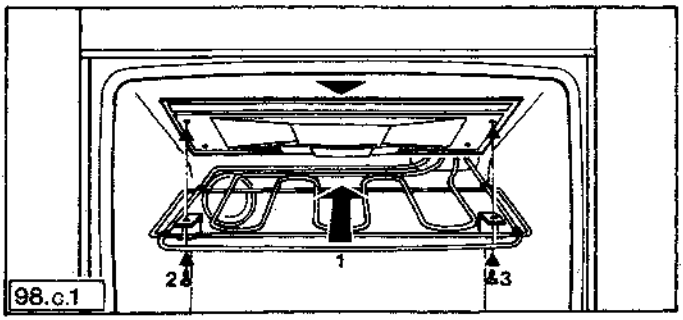
Loosen the **two holding screws**



Remove the catalytic roof for cleaning



After cleaning re-insert roof panel and re-fasten screws



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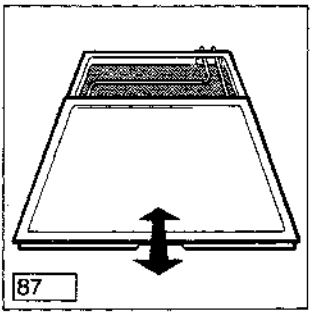
Cleaning my heated oven divider

The heated oven divider should be removed for cleaning. The top cover should be taken out by pulling it forward and then cleaning it in a sink.



The heating element is clipped onto the lower part of the divider and can be removed by lifting, thus allowing for easier wiping of the bottom part of the divider.

Important: Never place the heating element or the bottom part of the oven divider in water or in a dishwasher.

Make sure that the plug of the heating element never gets wet, and should the heating element get wet during cleaning, make sure it is thoroughly dried.

Important: The heated oven divider must only be inserted in the oven after it has been fully assembled.

Oven lighting

You can illuminate the oven for cleaning. To do this, turn the cooking method selector to the lamp position.

Manual cleaning

Ovens which are cleaned after every use need very little attention. If left and used again fat splashes will bake on and are then difficult to remove.
The outer glass of the oven door is not hermetically sealed, so take care when cleaning to prevent moisture from running down on the inside of the glass.
Clean **glass surfaces, oven trims and controls** with a soft damp cloth. Polish dry with a soft cloth.

Vitreous enamel interior surfaces can be cleaned with:
- a damp cloth and mild detergent
- cream cleaners such as "Jif" and a cloth.
- oven cleaners such as "Ovenpad". Do follow the manufacturer's instruction on the cleaning materials you use carefully.

Take care that oven cleaners do not come in contact with the fan or any other part of the oven other than the vitreous enamel.
Do not use scouring pads or abrasive cleaning materials which may scratch the surface of any part of the appliance.

Cleaning the second oven

Do not use any detergents, abrasives or oven cleaners on catalytic liners

The liners help to keep the oven cleaner as they clean themselves to a great extent during roasting and baking at temperatures above 200 °C. As cleaning may be improved by exposure to a higher temperature it may be necessary to run the oven at 250 °C for 1 or 2 hours per week. Before carrying out such a heat cycle, remove all oven equipment and make sure that you have cleaned the unlined surfaces to prevent any soil from baking on. For isolated stubborn stains use a soft brush and very hot soapy water. Never use abrasive cleaners or scouring powders.

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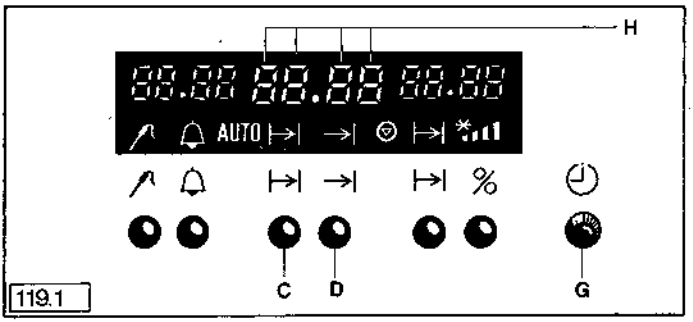
Pyrolytic self-cleaning of the main oven
To prepare the oven for a self-cleaning cycle:

The oven has to be empty before a self-cleaning cycle starts.
Please remove all the oven accessories including the fat filter from the oven.
Please also remove any heavy soilage from the oven and any soilage around the door seals.
Please also remove the oven divider.

Important Note:
For your safety the oven door will be locked automatically when the oven reaches a temperature of 300 °C. Should you have tried to open the door during a self-cleaning cycle, press door closed to avoid malfunctions. If the cleaning cycle is prematurely switched off by turning the cooking method selector to the off position my oven will remain locked until the temperature has dropped below 300 °C
During the pyrolytic self-cleaning cycle the oven is heated to 500 °C. At this time the soilage in the oven is reduced to dust which you can easily wipe out after the cycle is completed.
After a cleaning cycle is completed and the dust removed the high grade enamel inside the oven may show slight discolorations or dull spots.
This is quite normal and does not influence the operation of the oven.
The cleaning cycle takes 2 hours 30 minutes!
During the cleaning cycle the oven lights are switched off.



To switch on

To switch on the cleaning cycle proceed as follows:
- Turn the cooking method selector anti-clockwise to the symbol pyrolytic self-cleaning ▦.

- Turn the temperature control clockwise to the pyrolytic self-cleaning to **500 °C.**
- **Instead of the time of day the electronic timer will show P 1.30 and the symbols "AUTO" and Duration ⇥ are flashing.**

– Press button C ⇥ on the electronic timer, hold it depressed and turn knob (G) ⏲ to a cleaning duration of 2 hours 30 minutes. After releasing button (C) the symbols "AUTO" and Duration ⇥ are illuminated.

During pyrolytic self-cleaning the time counts down on the timer.

The oven switches on immediately and switches itself off automatically at the end of the cleaning cycle.
For your safety the oven door can only be opened 1 hour after the cleaning cycle is finished.

To check on the end of the cleaning cycle, press button (D) ⇥.
Should you wish to take advantage of Economy 7 and run the cleaning cycle at night proceed as follows:

– Select the cleaning time of 2 hours 30 minutes and then press button (D) ⇥ on the electronic timer, hold it depressed and turn knob (G) ⏲ to the time when you want the cleaning cycle to end.
– After releasing button (D) ⇥ the cleaning duration appears in display (H).
– **The symbols "AUTO", Duration ⇥ and End ⇥ are illuminated.**

Note

The oven switches on and off automatically at the correct time, having deducted the duration from the cleaning end.
The selected cleaning time goes out, P 0.00 and "AUTO" are flashing on the electronic timer.

To switch off

Return the cooking method selector and the temperature control to the off position.
The time of day reappears on the electronic timer.
It depends how and how often you use the oven but for normal use it may not be necessary to clean the oven more than every 2 to 3 months. To save money and energy you may like to take advantage of Economy 7 and operate the cleaning cycle at night.

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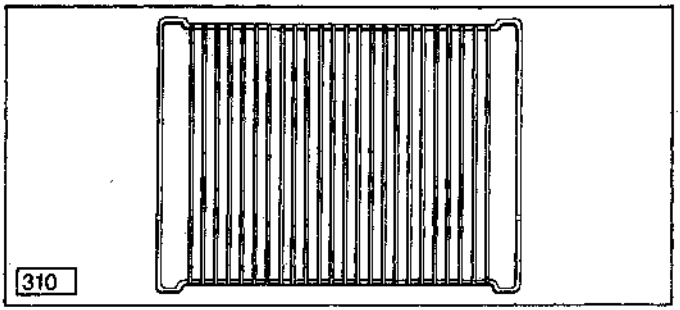
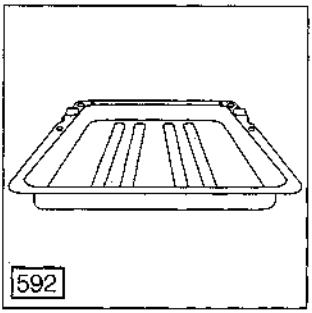
Cleaning the fat filter

The fat filter should be cleaned after every use. To remove filter, hold it by the handle and lift upwards. Place the fat filter in a saucepan, add approximately 1 tsp. of automatic washing powder or 1 tsp. of dishwasher powder and cover filter with water. Bring to the boil and leave to soak for approx. 30 mins. or longer depending on the degree of soiling. Make sure the solution does not boil over as it could mark your hob. Rinse filter in clear water and dry. For light soilage wash in a 65 °C dishwasher programme.

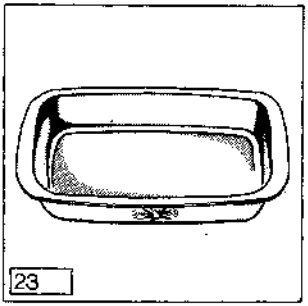
Optional extras



Additional wire shelf
ET No. 661 307 541



Full width universal
roasting/baking pan
E No. 611 898 626



Ceramic oven dish
E No. 611 899 660

SZH900R 05/93 UK

What to do if ... (something goes wrong?)

Faults you can rectify yourself

... the pilot lamps do not show?
... the oven does not heat?

1. You may well have not operated all relevant switches or
2. The fuse in the fuse box has blown.
3. **IMPORTANT – Make sure that the oven door is closed completely.**

... the fuses keep blowing?

Please call an approved and qualified electrician.

... the oven lamp fails?

See Cleaning and care on page 42/43.

Replacement lamps are not covered by warranty and are not free of charge.

... the oven cannot be switched on?

Check whether:

... **the clock display** is flashing! If yes reset the time of day.
... **the audible tone of the timer** is emitting a continuous tone. Then press the corresponding button to switch it off!
... **the timer display** does not show, but the pilot lamps of the appliance still show?
... **incorrect indications** appear in the display?
... **duration and end** cannot be entered!
The timer has been wrongly operated or there has been a short power cut. Isolate the oven from the power supply **wait 30 seconds** and then switch on the power. Reset the time of day on the electronic timer.

Please make sure that you are not able to rectify the fault yourself prior to calling a service engineer in connection with one of the aforementioned problems, as the cost involved will have to be passed on even during the warranty period.

Therefore, follow the instructions in this booklet and any additional information which may accompany this appliance carefully.

AEG electrical appliances comply with current safety regulations. Repairs to these appliances should only be carried out by qualified AEG engineers or AEG appointed service agents. Repairs carried out by unauthorised personnel could lead to considerable damage and could pose a considerable safety hazard to the user.

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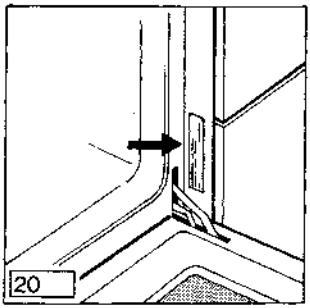
Service

Should you be unable to locate the cause of the problem in spite of the above check-list please contact your **AEG** service department quoting the **E** and **F** numbers or **KD** which you will find on the rating plate (see illustration/arrow).



Please transfer these numbers to the space provided below for your convenience.
These numbers enable the service department to prepare as far as possible any spare parts required to rectify the fault on first call. This may save you money.

E-No. .....

F-No. .....

KD 611 ... ... – ... /

AEG Service Locations in the United Kingdom

AEG UK Limited
Head Office
217 Bath Road
Slough, Berks. SL1 4AW
Tel.: 0753 872506
Telex: 847541
Telefax: 0753 512271

AEG Northern Service Centre
Unit 20, Haigh Park
Haigh Avenue
Stockport
Gt. Manchester SK4 1QR
Tel.: 061 487 2205
Telefax: 061 474 1191

AEG Scottish Service Centre Block 11, Unit 1
Dundyvan Industrial Estate
Coatbridge
Lanarkshire ML5 4AQ
Tel.: 0236 440387
Telefax: 0236 440256

Service Appointments
Bristol (call diverted to Slough) 0272 252880
Norfolk (call diverted to Slough) 0603 765515

KD900-1 10/93 UK

AEG

AUS ERFAHRUNG GUT

AEG Hausgeräte AG
Postfach 1036
D-90327 Nürnberg

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